INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1352 — Washington, D. C. — September 1, 1951

Maximum for Canned Foods Set In Freight Rate Increases

Freight rate increases for railroads and water carriers under jurisdiction of the Interstate Commerce Commission became effective August 23.

ICC authorized freight charges, in the form of surcharges, to be increased as follows:

Within eastern territory 9 percent; within southern and western territories, and interterritorially 6 percent, these increases to be limited to a maximum of 6 cents per hundredweight on each shipment of canned foods.

The ICC has explained, for example, that if the application of the 9 percent or 6 percent surcharge adds more than 6 cents per hundredweight to the cost of a shipment, the increase will be limited to 6 cents per hundredweight.

The record of hearings on the application of the railroads for rate increases is being held open for the purpose of reexamination of the authorized increases.

ICC also announced that the authority to maintain such increases expires February 28, 1953, unless sooner modified or terminated.

ICC said that it expects the increased rates to produce about $548,000,000 more revenue on an annual basis for the carriers.

Pineapple Standards Hearing Postponed to Oct. 30

The hearing scheduled by the Food and Drug Administration on proposals to adopt standards for canned pineapple and canned pineapple juice has been postponed until October 30.

Notice of the postponement is given in the *Federal Register* of August 29, together with revised proposed regulations submitted by the National Canners Association on behalf of the Pineapple Research Institute of Hawaii and the Puerto Rican Canners Association.

Texts of the FDA notice and the revised proposed regulations are reproduced beginning on page 315.

NPA Preparing Clarification On Intent of M-25

The can order, M-25, as administered to date, has been considered by the National Production Authority to be a "commodity order" in that each product named in the order may be packed in a quantity predicated on production during a base year selected for that product by the packer.

Section 6 of M-25 is not clear on this point, but NPA has orally interpreted the order to mean that a canner may select 1949 as the base year for one product and 1950 for another, if he chooses to do so.

In response to inquiries by members, N.C.A. has been advised by NPA that a written clarification is being prepared.

New York Trucking Tax

A New York State Truck Mileage Tax will be assessed, beginning October 1, on a vehicle or combination of vehicles having a maximum gross weight of more than 18,000 pounds and operating on highways of New York State.

The tax was created by the New York State Legislature and will apply to interstate and intrastate operations on New York highways, regardless of whether the vehicles are registered in New York or elsewhere. A permit will be required for each truck, semi-trailer, and trailer.

The tax is based on two factors: (1) maximum gross weight, and (2) number of miles operated in New York State. Rates are graduated, starting at six-tenths of one percent per mile for a truck or tractor-trailer having a maximum gross weight of 18,001 to 20,000 pounds, and ranging up to 2.4 cents per mile for a truck or tractor-trailer having a maximum gross weight of more than 62,000 pounds. The tax for any trip will be determined by multiplying the mileage in

(Please turn to page 318)

Proposed Revision of CPR 22 Is Major Activity at OPS

Tentative proposals for revising CPR 22 and the other manufacturing regulations to conform with recent changes in the Defense Production Act of 1950 were reviewed at a meeting of 17 manufacturers and officials of the Office of Price Stabilization on August 28. A tentative draft of a revised version of CPR 22 constituted the principal topic for discussion.

The text of the draft of the new regulation, which still is subject to major change as OPS thinking on the requirements of the Capehart amendment progresses, was not made public. The OPS expects, however, that the revised regulation, whenever it is issued, will contain all of the provisions required by the recently-amended Defense Production Act.

N.C.A. West Coast Dedication

The West Coast Dedication Committee again urges that those who have not returned the acceptance card that accompanied their invitations to the ceremonies at Berkeley, October 11-12, do so at once. Immediately on receipt of the card, the N.C.A. issues a questionnaire which seeks to obtain for the Committee details as to the names of those who will attend, their time of arrival, whether or not they wish N.C.A. to handle hotel accommodations and the hotel of their choice in each case, and other information that will help in various aspects of the planning of the Dedication event. Any outstanding questionnaires should accordingly be filled in and returned at once. Acceptance cards and questionnaires should be mailed to Miss Helen Tate, National Canners Association, 1133 20th St., N. W., Washington 6, D. C.

N.C.A. By-Laws

The By-Laws of the National Canners Association, incorporating amendments by the Board of Directors to the present, have been reprinted. Copies were mailed this week to members.

DEFENSE

Legal Minimums

National "legal minimum" prices for fruits and vegetables for processing as of August 15 were announced August 29 by the Bureau of Agricultural Economics, USDA.

To determine location adjustments for fruits for processing as of August 15, the dollar and cent increase over the May 15 prices should be applied to the area price for each commodity as listed in USDA's May 15 "legal minimum" prices.

Fruits:	Legal Minimum May 15, 1951 (dollars per ton)	Legal Minimum Aug. 15, 1951 (dollars per ton)	Increase (dollars)
Apricots	104.00	104.00	...
Cherries, sour	233.00	234.00	1.00
Cherries, sweet	306.00	306.00	...
Cranberries:			
All use (bbl.)	21.10	21.10	...
Processing (bbl.)	18.40	(a)	...
Figs	145.00	145.00	...
Peaches, clingstone	74.20	74.20	...
Peaches, freestone	66.60	66.60	...
Pears	90.80	90.80	...
Plums	55.80	55.80	...
Prunes	63.40	63.40	...

(a) Not reported.

Berries:	Legal Minimum May 15, 1951 (cents per pound)	Legal Minimum Aug. 15, 1951 (cents per pound)	Increase (cents)
Blackberries	14.1	14.1	...
Boysenberries	13.8	13.8	...
Gooseberries	11.1	9.6	—1.5
Loganberries	14.1	14.4	0.3
Raspberries, black	21.7	21.7	...
Raspberries, red	20.9	21.2	0.3
Strawberries	22.3	22.3	...
Youngberries	13.5	13.5	...

To determine location adjustments for vegetables for processing as of August 15, the dollar and cent increase over the January 15 prices should be applied to the area price for each commodity as listed in USDA's January 15 "legal minimum" prices. The August 15 "legal minimums" for vegetables for processing are identical with those for July 15.

Vegetables:	Legal Minimum May 15, 1951 (dollars per ton)	Legal Minimum Aug. 15, 1951 (dollars per ton)	Increase (dollars)
Asparagus	205.00	205.00	...
Beans, lima	152.00	158.00	6.00
Beans, snap	122.00	127.00	5.00
Beets	23.80	24.70	.90
Cabbage	16.80	17.50	.70
Corn	22.70	23.50	.80
Cucumbers (8s.)	1.63	1.63	...
Peas	99.00	103.00	4.00
Pimientos	71.50	73.90	2.40
Spinach	58.50	60.60	2.10
Tomatoes	31.30	32.40	1.10

The prices announced by USDA are not support prices and do not represent prices that must legally be paid to growers (see INFORMATION LETTER of March 10, page 141).

CPR 61, Export Pricing

An amendment designed to simplify pricing under CPR 61, the export order, was issued August 28 by the Office of Price Stabilization. Amendment 1 authorizes a producer-exporter, in determining his domestic ceiling price, to employ either his domestic ceiling price to a buyer of the same class as the buyer for which he is determining the export price, or his domestic ceiling price to his largest buying class of domestic purchaser.

OPS explained that the amendment will permit exporters to continue to determine their export sales price by applying a markup over the price shown in their published price lists.

CPR 14, Foods at Wholesale

By Amendment 6 to CPR 14, governing ceiling prices on sales of food at wholesale, the Office of Price Stabilization on August 27 authorized wholesalers who own or exclusively control a label or brand of processed food (except frozen foods) to add a specific percentage markup for advertising and promotion cost before applying the markup provided for in the basic regulation.

Wholesalers are authorized, under certain specific conditions, to add not to exceed 5 percent to the "net cost" for a canned food before applying the appropriate markup. However, if a wholesaler makes this adjustment in the ceiling price of a canned food, he must reduce the "net cost" for all other brands of the same grade and quality of that commodity by the same percentage figure.

CPR 14 fixes maximum markups for wholesalers as percentages over net cost (see INFORMATION LETTER of March 31, page 163).

The Statement of Considerations of Amendment 6 states, in part:

"The private label wholesaler purchases goods in straight carload lots and advertises through newspapers, radio, television, magazines, billboards, posters and with direct merchandising aids to his retail trade such as display cards, window posters, and other shoppers guides. In addition, the promotion of private label or controlled brands requires label expense, specialized sales staff, etc. It must be recognized the wholesalers operating costs are thereby increased. Available data indicate that an additional allowance, not to exceed 5 percent, is necessary in order to permit those wholesalers performing the above functions for private label goods to recoup the costs incident to the performance of such functions. The continuation of this type of merchandising and food distribution is extremely important not only for the success of wholesalers and retailers but also for the large number of small canners, processors, and manufacturers who are primarily engaged in packing such private label goods."

Glass Container Supply

The Glass Container Manufacturers Industry Advisory Committee has recommended adoption of conservation measures in all industries using selenium to bring supply and demand in balance. The National Production Authority explains that a critical shortage of selenium exists because the limited supply is used not only by glass manufacturers but also by producers of other materials.

Selenium is a byproduct of copper smelting and refining and is used by glass container manufacturers to produce a transparent glass. Selenium is used to remove the green color from glass, NPA said.

PERSONNEL

McGovern a Vice President

John F. McGovern has been elected vice president of the Green Giant Company in charge of public and personnel relations, it is announced by E. B. Cosgrove, president.

Mr. McGovern has been director of public and personnel relations since he joined the company in 1937.

Mr. McGovern was President of the N.C.A. in 1949.

In writing or telegraphing the National Canners Association's Western Branch Laboratory,

address—

1950 Sixth Street, Berkeley 2, Calif.

Telephone—

Thornwall 3-9762

STANDARDS

Text of Proposed FSA Standards for Canned Pineapple and Canned Pineapple Juice

Following is the text of the notice of postponement of hearing and the revised proposed standards for canned pineapple and canned pineapple juice as published in the *Federal Register* of August 29:

FEDERAL SECURITY AGENCY

Food and Drug Administration

[21 CFR Ch. 1] [Docket No. FDC-56]

CANNED PINEAPPLE AND CANNED PINEAPPLE JUICE

NOTICE OF POSTPONEMENT OF HEARING AND REVISED PROPOSED STANDARDS

In the matter of fixing and establishing definitions and standards of identity, standards of quality, and standards of fill of container for canned pineapple and canned pineapple juice:

Upon an application of the Pineapple Research Institute of Hawaii, representing a substantial portion of the pineapple canning industry, a hearing was called upon their proposals to adopt definitions and standards of identity, standards of quality, and standards of fill of container for canned pineapple and canned pineapple juice. The National Canners Association, on behalf of the Pineapple Research Institute of Hawaii and the Puerto Rican Canners Association, now applies for postponement of this hearing until October 30, 1951. It is ordered that the public hearing for the purpose of receiving evidence upon the basis of which regulations may be promulgated fixing and establishing definitions and standards of identity, quality, and fill of container for canned pineapple and canned pineapple juice, heretofore announced to commence on October 15, 1951 (15 F. R. 2201), be postponed to commence at 10:00 o'clock in the morning of October 30, 1951, in room 5439, Federal Security Building, Fourth Street and Independence Avenue SW., Washington 25, D. C.

At the hearing evidence will be restricted to testimony and exhibits that are relevant and material to the proposals hereinafter set forth. The hearing will be conducted in accordance with the rules of practice provided therefor.

Mr. Bernard D. Levinson is hereby designated as presiding officer to conduct the hearing in place of the Federal Security Administrator, with full authority to administer oaths and affirmations and to do all other things appropriate to the conduct of the hearing. The presiding officer is hereby required to certify the entire record of the proceeding to the Administrator for initial decision.

Revised proposed regulations submitted by the National Canners Association on behalf of the Pineapple Research Institute of Hawaii and the Puerto Rican Canners Association are set forth below and will be considered at the hearing. These regulations are subject to adoption, rejection, or modification by the Federal Security Administrator, in whole or in part, as the evidence adduced at the hearing may require.

REVISED PROPOSED STANDARDS FOR CANNED PINEAPPLE

Section I. Canned pineapple, identity, label statement of optional ingredients.

Canned Pineapple is the food consisting of one of the optional pineapple ingredients specified in paragraph (a) (1) through (8), of this section, and one of the designated optional packing media specified in paragraph (b) of this section. Before or after sealing in a container such food is so processed by heat as to prevent spoilage.

(a) The optional pineapple ingredients consist of mature pineapple, peeled and cored, in one of the following forms of units:

(1) Sliced pineapple, consisting of whole slices cut across the axis of the fruit.

(2) Half sliced pineapple, consisting of half slices, or approximately half slices, cut across the axis of the fruit, of substantially uniform size, packed in regular fashion in the container.

(3) Broken sliced pineapple, consisting of portions of slices, broken, and varying in size from approximately one-quarter of a slice to three-quarters of a slice, random packed in the container.

(4) Pineapple tidbits, consisting of reasonably uniform sectors not larger than one-sixth of a whole slice, cut from slices, but predominantly consisting of pieces not exceeding ½ inch in thickness and not less than ¼ inch in thickness.

(5) Pineapple chunks, consisting of pieces not exceeding 1½ inches in any edge dimension, but predominantly consisting of pieces exceeding ⅜ inch in thickness and one edge of which exceeds 9/16 inch, and not necessarily symmetrical or uniform in size.

(6) Pineapple cubes or diced pineapple predominantly consisting of cube-like pieces not exceeding 9/16 of an inch in the longest dimension.

(7) Pineapple spears, consisting of longitudinal sections not larger than one-sixth of a cylinder, and more than 1½ inches in length measured along the axis of the fruit.

(8) Crushed pineapple, consisting of shredded or finely cut fruit, or both, in which the drained solid material, determined by the method specified in paragraph (f) of this section, is not less than 63 percent of the total contents of the container. If the drained solid material, so determined, is not less than 73 percent, this optional pineapple ingredient may additionally be designated as "heavy pack" crushed pineapple. If the drained solid material, so determined, is not less than 78 percent, this optional pineapple ingredient may additionally be designated as "solid pack" crushed pineapple.

For the purpose of paragraph (g) of this section, the names of such pineapple ingredients are the word "pineapple", preceded or followed by the word or words "sliced" or "slices", "half sliced" or "half slices", "broken sliced" or "broken slices", "tidbits", "chunks", "cubes", or "diced", "spears", "crushed", or, where applicable, as "heavy pack crushed" or "solid pack crushed".

(b) The optional packing media for the forms of pineapple ingredient referred to in paragraphs (a) (1)-(7) may be:

(1) Water.

(2) Pineapple juice expressed from the fruit.

(3) Pineapple juice expressed from the fruit and clarified or otherwise refined.

(4) Light sirup.

(5) Heavy sirup.

(6) Extra heavy sirup.

Each of the packing media designated in subparagraphs (4) to (6) of this paragraph, consists of a liquid ingredient and a sweetening ingredient as prescribed in paragraph (e) of this section. The liquid ingredient in each of the packing media designated in subparagraphs (4) to (6) may be either of the packing media designated in subparagraphs (1) through (3) of this paragraph, with or without further refinement or concentration.

The respective densities of the packing media designated in subparagraphs (4) to (6) of this paragraph, as measured on the Brix hydrometer 15 days or more after the pineapple is canned, are within the range prescribed for each in the following list:

Number of packing medium:	*Brix measurement*
(4)	14° or more but less than 18°.
(5)	18° or more but less than 22°.
(6)	22° or more but not more than 35°.

(c) If the optional form of pineapple ingredient referred to in paragraph (a) (1)-(7) of this section is packed in the optional packing medium designated in paragraph (b) (1) of this section, the product shall be deemed to be packed in "water". If the product is packed in the optional

packing medium designated in paragraph (b) (2) of this section, the product shall be deemed to be packed in "pineapple juice". If the product is packed in the optional packing medium designated in (b) (3) of this section, the product shall be deemed to be packed in "juice". In the case of products packed in the optional packing media designated in paragraph (b) (4) to (6) of this section, the product shall be deemed to be packed in "light sirup", "heavy sirup" or "extra heavy sirup", as the case may be.

(d) The optional packing media for the form of pineapple ingredient referred to in paragraph (a) (8) may be any one of the optional packing media (2) through (6) specified in paragraph (b) of this section. If the drained liquid from the product, as measured on the Brix hydrometer 15 days or more after canning, is not less than 22° nor more than 35°, the product shall be deemed to be packed in "extra heavy sirup". If the drained liquid, similarly tested, is not less than 18° but not less than 22°, the product shall be deemed to be packed in "heavy sirup". If the drained liquid, similarly tested, is not less than 14° but less than 18°, the product shall be deemed to be packed in "light sirup". If such optional form of pineapple ingredient is packed with the use of either of the optional packing media designated (2) and (3) of paragraph (b) of this section, the product shall be deemed packed, respectively, in "pineapple juice" or in "juice", or as "unsweetened".

(e) The term "sweetening ingredient" means sucrose or invert sugar sirup. The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 percent by weight of ash and which is relatively colorless, odorless, and flavorless except for sweetness.

(f) The method referred to in paragraph (a) (8) of this section is as follows: Take at random the least number of containers which will yield a total quantity of contents of not less than 100 ounces. Open the containers, carefully combine and weigh the contents. Without stirring, carefully place the contents so as to distribute them evenly over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 12 inches, and the bottom consists of woven-wire cloth which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table 1 of "Standard Specifications for Sieves" published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and fruit. The weight so found, less the weight of the sieve, shall be considered to be the total drained weight of the fruit. The percentage of drained weight in the total weight should be calculated.

(g) In the case of the optional ingredients specified in paragraph (a) (1)-(7) of this section, the label shall bear the name of the pineapple ingredient used, and the name of the optional packing medium as designated in paragraph (c) of this section, preceded by "in" or "packed in".

In the case of the optional ingredient specified in paragraph (a) (8) of this section, the label shall bear the name of the pineapple ingredient used and one of the statements "pineapple juice", "juice", "extra heavy sirup", "heavy sirup", "light sirup" as designated in paragraph (d) of this section, preceded by "in" or "packed in" or where permitted by paragraph (d) as "unsweetened".

Wherever the name "pineapple" appears on the label so conspicuously as to be easily seen under the customary conditions of purchase, the words herein specified, showing the optional pineapple ingredients and packing media or sweetening agent used shall also be displayed, in any order desired, but placed with relatively equivalent prominence and with such conspicuousness as to render each term likely to be read and understood by the ordinary individual under customary conditions of purchase and use, without intervening written, printed or graphic matter, except that the name of the State, territory or possession of the United States in which the pineapples were grown may so intervene.

Section II. Canned pineapple; quality; label statement of substandard quality.

(a) The standard of quality for canned pineapple is as follows:

(1) In the case of sliced and half sliced, the outside diameter of the unit or of the two half units is not less than 2½ inches; the inside diameter of the unit or of the two half units is not less than ⅞ inch and not more than 1⅝ inches; the thickness of the unit is not less than ¼ inch and not more than 1 inch.

(2) In the case of broken sliced, not more than 5 percent by weight of the drained weight of the container (a) consist of pieces which measure in thickness less than ¼ inch or more than 1 inch, or (b) which measure less than ¾ inch in width, as measured from the outer edge to the inner edge; or (c) consist of pieces broken from slices of a diameter different from those in the rest of the container. Not more than 10 percent of the drained weight may consist of pieces smaller than ¼ of a slice or larger than ¾ of a slice.

(3) The drained weight of the largest unit in the container, as determined in accordance with the method prescribed in paragraph (b) (1) of this section, is:

(i) In the case of sliced and spears, not more than 1.33 times the smallest;

(ii) In the case of half slices, not more than 1.66 times the smallest (except for an occasional broken piece due to splitting);

(4) In the case of chunks, not more than 15 percent of the drained weight of the contents of the can consists of pieces less than $\frac{3}{16}$ ounce each. In the case of cubes or diced, not more than 15 percent of such drained weight consists of pieces more than $\frac{3}{32}$ ounce each. In the case of tidbits, not more than 15 percent of the drained weight may consist of pieces weighing less than three-quarters of the normal untrimmed tidbit of the container.

(5) In the case of sliced, half slices, broken sliced, tidbits, chunks, cubes or diced, and spears, not more than one unit of a container of five units or less, two units of a container of six to ten units, four units of a container of 11 to 20 units, and not more than 12½ percent of the units of a container of more than 20 units are blemished. A blemish shall include (1) eyes, brown spots and pieces of shell in excess of $\frac{1}{16}$ inch in the longest dimension on the exposed area of the unit, (2) deep fruit eyes, (3) bruised portions and (4) other abnormalities which are possible of detection in good commercial practice before sealing in the container.

(6) In the case of crushed, not more than 1¼ percent of the drained weight of the contents of the can are blemished. (See Section II (a) (15).)

(7) In the case of slices and half slices, not more than one unit of a container of ten or less units, two units of a container of 11 to 20 units and not more than 7½ percent of the units of a container of more than 20 units are excessively trimmed. Excessive trimming shall constitute all trimming which in the particular unit substantially distorts or destroys the outer or inner edge of the hollow cylinder, or which in the aggregate in the particular unit exceeds 5 percent of the apparent physical bulk of the perfect hollow cylindrical section.

(8) In the case of broken sliced and spears, not more than 10 percent of the total units in the container are excessively trimmed. In the case of tidbits, not more than 15 percent of the drained weight consists of units excessively trimmed. Excessive trimming in the case of broken sliced, spears and tidbits includes all trimming which destroys the normal shape of the unit.

(9) In the case of sliced and half slices, not more than three units in containers of more than 25 units, or one unit in containers of 25 units or less, are mashed; in the case of broken sliced, not more than 5 percent of the units in a container are mashed; in the case of tidbits, not more than three

of the units in containers of less than 150 units, or 2 percent of the units in containers of 150 units or more, are mashed; in the case of chunks, not more than three of the units in containers of less than 70 units, or 5 percent of the units in containers of 70 units or more, are mashed; in the case of spears, not more than one unit per container is mashed. (A unit which has lost its normal shape because of ripeness or which bears no mark of mechanical mashing shall not be considered to be mashed or broken.)

(10) In the case of pineapple cubes, or diced pineapple, not more than 10 percent by weight of the units in the container will pass through the meshes of a sieve designated as 5/16 inch in Table I of "Standard Specifications for Sieves" published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards.

(11) In the case of all forms of units, not more than 1¼ ounces of core is contained in 1 pound of drained fruit, as determined in accordance with the method prescribed in paragraph (b) (7) of this section.

(12) In the case of all forms of units, not more than 1.35 grams of acid calculated as anhydrous citric acid is contained in 100 milliliters of the liquid drained from the product 15 days or more after the pineapple is canned. The quantity of anhydrous citric acid is determined in accordance with the method prescribed in paragraph (b) (8) of this section.

(b) The methods to be employed to determine whether canned pineapple meets the requirements of paragraph (a) of this section are as follows:

(1) Determine the drained weight of the contents of the container in accordance with the method prescribed in Section III (b).

(2) In the case of sliced pineapple, next determine the weight of each slice remaining on the sieve.

(3) In the case of sliced, half sliced, broken slices, and spears, check the dimensions and weight of each unit against the requirements of paragraphs (a) (1), (2), and (3). In the case of chunks, tidbits, and cubes or diced, check the weight of the units against the requirements of paragraph (a) (4).

(4) Except in the case of crushed, determine the total number of units in the container, and the number of mashed units as specified in paragraph (a) (9) of this section.

(5) Except in the case of crushed pineapple, inspect all of the units in the container to determine those which have been excessively trimmed within paragraph (a) (7) or so trimmed as to destroy normal shape within paragraph (a) (8) of this section.

(6) Segregate and count, and in the case of crushed pineapple weigh the aggregate, each unit which is blemished in accordance with subparagraphs (a) (5) and (6) of this section.

(7) In the case of each form of optional pineapple ingredient, identify and separate the core material, if any, cleanly from each of the units in the container, and weigh the aggregate of this core material. Calculate the weight of the core material per pound of drained fruit.

(8) Determine the total acidity by titration using the official procedure in the Methods of Analysis of the A. O. A. C. latest edition. Calculate the results as grams of anhydrous citric acid per 100 milliliters of sample.

(c) If the quantity of canned pineapple falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified; but in lieu of such general statement of substandard quality, the label may bear the alternative statement "Below standard in quality .....", the blank to be filled in with the words specified after the corresponding number of each subparagraph of paragraph (a) of this section which such canned pineapple fails to meet, as follows:

(1) "Small slices".
(2) "Small broken pieces" or "Large broken pieces".
(3) and (4) "Mixed sizes".
(5) and (6) "Blemished".
(7) and (8) "Excessively trimmed".
(9) "Mashed units".
(10) "Irregular small pieces".
(11) "Poorly cored".
(12) "Excessively tart".

Such alternative statement shall immediately and conspicuously precede or follow without intervening written, printed or graphic matter, the name "pineapple" and any words and statements required or authorized to appear with such name by section I.

Section III. Canned pineapple; fill of container; label statement of substandard fill.

(a) The standard of fill of container for the pineapple ingredient is, in the case of the following designated containers, the number of ounces of drained fruit for each form of unit specified in the designated containers:

(b) Determine the drained weight by the procedure for "Canned Products, Preparation of Sample" in the Methods of Analysis of the A. O. A. C. latest edition.

(c) If the canned pineapple falls below the standard fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein prescribed.

Section IV. Canned pineapple juice; identity; label statement of optional ingredients.

(a) Canned pineapple juice is the food consisting of the juice of the mature pineapple, without the addition of water thereto, which is free of coarse or hard substances and which contains finely divided insoluble solids, with or without an added sweetening ingredient. Before or after sealing in a container such food is so processed by heat as to prevent spoilage.

(b) For the purpose of this section, the term "sweetening ingredient" means refined sucrose.

(c) The label shall bear the name "Pineapple juice". Where no sweetening ingredient has been added, the label may additionally bear the statement "unsweetened". Where a sweetening ingredient has been added, the label shall bear the additional statement "sugar added".

Section V. Canned pineapple juice; quality; label statement of substandard quality.

(a) The standard of quality for canned pineapple juice is as follows:

(1) The Brix, as determined in accordance with the method prescribed in paragraph (b) (1) of this section is 10.5° Brix or more.

(2) The acidity, as determined in accordance with the method prescribed in paragraph (b) (2) of this section, is not more than 1.35 grams of acid calculated as anhydrous citric acid per 100 milliliters of juice.

(3) The ratio of Brix to acid, as determined in accordance with the method prescribed in paragraph (b) (3) of this section, is not less than 12 to 1.

(4) The quantity of finely divided insoluble solids is 5 percent or more but not more than 30 percent, as determined in accordance with the

	1 Tall 301 x 411	2½ 401 x 411	1½ 401 x 207.5	2 Tall 307 x 409	1 Flat 307 x 203	211 Cyl. 211 x 414	Buff 211 x 304	No. 10 603 x 700
Sliced pineapple	10½	18	9	12½	5	.....	.....	61½
Broken slices	.....	.....	.....	.....	.....	.....	.....	62½
Half slices	.....	17	.....	12	.....	.....	.....	.....
Pineapple tidbits	.....	18	.....	12½	4¾	7½	4½	65
Pineapple spears	.....	.....	.....	12¼	.....	8	.....	.....
Pineapple chunks	.....	18	9	12½	.....	7½	.....	65
Pineapple cubes	.....	.....	.....	.....	.....	.....	.....	66
Crushed pineapple	.....	19½	.....	13¼	5¾	8¾	5½	72
Crushed pineapple heavy pack	.....	.....	.....	.....	.....	.....	.....	80
Crushed pineapple solid pack	.....	.....	.....	.....	.....	.....	.....	85

method prescribed in paragraph (b) (4) of this section.

(b) The methods specified in paragraph (a) of this section are as follows:

(1) Determine the degrees Brix of the liquid by the official procedure in the Methods of Analysis of the A. O. A. C. latest revision.

(2) Determine the total acidity by titration using the official procedure in the Methods of Analysis of the A. O. A. C. latest edition. Calculate the results as grams of anhydrous citric acid per 100 milliliters of sample.

(3) Divide the result obtained in subparagraph (1) of this paragraph by the result obtained in subparagraph (2) of this paragraph to obtain the ratio of Brix to acidity.

(4) Measure 50 milliliters of pineapple juice into a long, cone-shaped graduated centrifuge tube measuring approximately 4 3/16 inches from tip to top calibration, and having a capacity of 50 milliliters. Place tube in suitable centrifuge, the approximate speed of which is related to diameter of swing in accordance with the table immediately below. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

Diameter (inches):	*Approximate revolutions per minute*
10	1,669
10½	1,570
11	1,534
11½	1,500
12	1,468
12½	1,438
13	1,410
13½	1,384
14	1,359
14½	1,336
15	1,313
15½	1,292
16	1,271
16½	1,252
17	1,234
17½	1,216
18	1,199
18½	1,182
19	1,167
19½	1,152
20	1,137

After centrifuging exactly 3 minutes after reaching specified speed, the milliliter reading at the top of the layer of insoluble solids is multiplied by two to obtain the present insoluble solids.

(c) If the quality of canned pineapple juice falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified.

Section VI. Canned pineapple juice; fill of container; label statement of substandard fill.

(a) The Standard of fill of container for canned pineapple juice is 90 percent of the volume capacity of the container.

(b) If canned pineapple juice falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein specified.

Dated: August 23, 1951.

[SEAL] JOHN L. THURSTON,
Acting Administrator.

[F. R. Doc. 51-10400; Filed, Aug. 23, 1951; 8:50 a. m.]

New York Trucking Tax

(Concluded on page 313)

New York State by the rate for the appropriate rate group.

Each carrier will be required to file monthly tax returns, due the 20th day of each month for operations during the preceding month. If the carrier is not the owner of a vehicle operated by him, both carrier and owner must file returns and the owner is liable for the tax if it is not paid by the carrier.

To obtain permits, application should be made to the Truck Mileage Tax Bureau of the Department of Taxation and Finance, 1893 Broadway, Albany, N. Y. A permit fee of $5 for each vehicle must be paid at the time application is made. To obtain permits in time for the effective date of the law, carriers have been advised to file completed application and permit forms not later than September 10. The forms are designated TMT-1 and TMT-2.

A vehicle which is operated exclusively within the limits of a New York State Public Service Commercial Zone, city or village is not subject to the tax, but a permit and plate must be obtained for it. Vehicles owned and operated by a farmer and used exclusively by him in transporting his own agricultural commodities and products, including the packed, processed or manufactured products thereof, that were originally grown or raised on his farm, are entirely exempt from the law.

DEATH

Irving F. Lyons

Irving F. Lyons, traffic director of the California Packing Corporation and Chairman of the N.C.A. Traffic Committee, was killed in the crash of an airplane about to land at Oakland, Calif., August 24.

Mr. Lyons was one of the ablest and most respected traffic men in the country. For many years he had represented the canning industry at important traffic hearings. He was immediate past president of the National Industrial Traffic League.

He had served as Chairman of the N.C.A. Traffic Committee since its creation in 1943. He also was chairman of the Traffic Committee of the Canners League of California.

TABLE OF CONTENTS

	PAGE
Traffic	
Maximum for canned foods set in freight rate increases	313
Defense	
NPA preparing clarification on intent of M-25	313
Proposed revision of CPR 22 is major activity at OPS	313
Legal minimums	314
CPR 61, export pricing	314
CPR 14, foods at wholesale	314
Glass container supply	314
Buildings	
N.C.A. West Coast dedication	313
Standards	
Pineapple standards hearing postponed to Oct. 30	313
Text of proposed FSA standards for canned pineapple and canned pineapple juice	315
Taxes	
New York trucking tax	313
Association Activities	
N.C.A. by-laws	313
Personnel	
McGovern a vice president	314
Death	
Irving F. Lyons	318